


ATH
ING
MILL

ATHINGMILL IS A BIT
OF EVERYTHING.
A SNAPSHOT OF THE
VINTAGE. COMBINING
ALL WINES AND CIDERS
FROM THAT YEAR,
WITH NO PARTICULAR
DESIGN. JUST WHAT
INSTINCTIVELY COMES
TO HAND. WINE OF
ENGLAND. BOTTLED BY
TILLINGHAM WINES LTD
EAST SUSSEX
TN316XD, UK.
CONTAINS SULPHITES
ML 9% VOL
LOT NUMBER:
BOTTLE NUMBER:


TILL
ING
HAM

NAME ATHINGMILL 2019
ESTATE Tillingham,
 Peasmarsh, East Sussex, UK
VINTAGE 2019
ALC 9% VOL
GRAPE(S) Ortega 11%
 Madeline Angevine 11%
 Pinot Meunier Woodchurch 11%
 Bacchus 11%
 Pinot Blanc 11%
 Pinot Noir 11%
 Auxerrois 11%
 Chardonnay 11%
 Regent 8%
 Cider 4%

TASTING NOTE

We wanted to make something fun, something playful, but also representative of the vintage and the overall approach at the winery. Pink and sprightly, with wild fruits, married with soft bubbles and a cream sherbet texture, refreshing and structured in equal measure.

Suitable for vegetarians/vegans: YES

VINIFICATION

After decanting a red wine from Qvevri, a small amount of the red and its lees were left in the Qvevri, Pinot blanc juice and apple juice were added first, followed by a selection of wines from tank, barrel and concrete. Wines made with skin contact and without. The wine fermented in Qvevri before being racked by gravity to tank and bottled with a small amount of residual sugar, refermented in bottle and not disgorged.

SHORT HISTORY

- Zero sulphur added
- Wild ferment
- Zero filtration
- Zero fining

SERVING

Store away from direct sunlight
Drink now and over the next three years
Serving temperature 10–12 degrees Celsius

TECHNICAL

Free SO₂: <5 ppm
Total SO₂: <35 ppm
Acidity: 9 g/l
Residual sugar: 0 g/l
Bottles produced: 190
Lot number: L–2019–7